

BUONA PASQUA

ANTIPASTI

CALAMARI FRITTI

Fried Calamari, Basil Scented
Tomato Sauce. — 22

BAKED CLAMS OREGANO

Sweet clams topped with Chef's
seasoned stuffing — 15

OSTRICHE ROCKFELLER

Baked fresh Oysters Rockfeller — 22

POLENTA CON SALSICCE

Polenta topped with crumbled
sausage & marinara sauce — 15

STUFFED MUSHROOMS

Stuffed with Cenзино's prosciutto
and parmesan cheese stuffing — 16

OYSTERS

Fresh oysters to start your meal with
champagne mignonette sauce — 18

GAMBIERI FREDDO

Jumbo Shrimp served with cocktail
sauce — 22

FIGS TOSCANA

Warm figs wrapped in prosciutto and
stuffed with Gorgonzola cheese,
drizzled with balsamic reduction. — 16

COLLOSAL CRAB MEAT
COCKTAIL

Colossal Fresh Crabmeat served with
our homemade cocktail sauce — 34

ZUPPA E INSALATA

ZUPPA DI PISELLI PRIMAVERA

English peas pureed and oh so divine,
Vegetarian — 14

CEASAR SALAD

Classic..some say the finest ever — 12

GRILLED PEACH SALAD

Grilled peaches with arugula and
burratta with honey dressing — 16

ARTICHOKE SALAD

Shaved artichoke hearts and avocado with a splash of lemon juice, shaved parmesan cheese and drizzled with EVOO — 16

PASTA

ZOODLES

Zoodles (Zucchini spiraled) tossed
with shrimp, crab meat, clams in
diced tomato in oil and garlic or
without fish. — 44

SHRIMP AND SCALLOP
RISOTTO

Jumbo shrimp and hand dredged
scallops gentled in our classic ristotto
— 44

RAVIOLI PRIMAVERA

Home made raviolis with
marscapone and goat cheese with a
pinch of oregano in a springtime
lemon and basil sauce — 16/32

ENTRÉE

PETTO DI POLLO
CAMPAGNOLA

Sautéed chicken breast with sausage
and mushrooms and sweet red
peppers served with potato and
vegetable du juor — 34

ARROSTO D' ANITRA

Half Roasted duck in a raspberry port
wine sauce served with vegetable and
potato — 44

SALMONE ALLA MOSTARDA

Grilled fillet Salmon with dijon
mustard sauce & drizzled balsamic
reduction served with potato and
vegetable du jour — 34

SPIGOLA CILENA CON

Pan seared Chilean Sea bass, cherry
tomatoes, in a white wine lemon
butter sauce, served with spinach and
mashed potato — 48

LEMON SOLE AL VERDE

Sole sautéed in lemon and white
wine served with potato and
vegetable du jour — 44

FILETTO DI MANZO

Prime Filet Mignon served in
peppercorn wine sauce served with
vegetable du jour and potato — 60

VEAL CARCIOFI

Veal sautéed with artichokes in a
piccata sauce served with spinach
and potato — 44

PORK CHOP GIAMBOTTA

Onions, sausage, potato,
pepperoncini, mushrooms in a garlic
brown sauce — 44

COSTATA DI VITELLO

Roast Veal chop topped with
Mushrooms, and served with potato
and vegetable du jour — 58

PISTACCHIO CRUSTED RACK OF LAMB

Pistacchio crusted rack of lamb, served with potato and vegetable du jour — 55

SURF AND TURF

Prime Filet Mignon with peppercorn sauce and Lobster Tail served with potato and vegetable — 64

CHILDREN'S CHOICE

CHILDREN'S CHOICES

Choice of Cheese Ravioli, Chicken Fingers and french fries or Penne Pasta with a meatball in tomato sauce or butter, includes beverage and ice cream — 35-95

DOLCE

CANNOLI SICILIANO

A classic Sicilian cannoli stuffed well — 10

TORTA DI CIOCCOLATA

Indescribable..decadent chocolate mousse — 14

BISCOTTI TORTONI

Amaretto flavored ice cream with fresh whipped cream and crumbled biscotti — 12

NEW YORK CHEESECAKE

Our finest to you — 14